



## Fondant.com 2018 Advent Calendar

### Day 20



## Chocolate pie (Bran's favorite!)

This is the recipe we used to make at Spirit Bear and for family holidays and my boys Bran & Gerik LOVE it!!!

### 1 Baked pie crust

(a store bought graham cracker crust or Oreo® cookie crust\* is fine for this or a baked pastry crust).

### Filling:

In a large, heavy sauce pan on medium heat:

**4 ounces Unsweetened Chocolate (Baker's® is fine)**

**1 cup heavy cream (sometimes called whipping cream)**

**2 ¾ cups skim Milk**

**½ cup less 1 1/2 Tablespoons corn starch**

**1 1/8 cups white sugar**

**4 egg yolks**

**Dash salt**

**1 T vanilla extract**

Cook the filling, stirring constantly over medium heat until thickened. Pour into pie crust immediately.

***Immediately cover with saran wrap (make sure it's in complete contact with the surface of the top of the filling) to prevent a skin from forming.***

Refrigerate.

It will firm up when it gets cold. Serve with whipped cream.

Store the rest in the fridge.

**Serves 8 – 10**

\* If using a store crumb crust, this trick will help it taste and behave better (will cut cleanly instead of fall apart when you go to cut it):

#### **BEAT ONE EGG:**

Brush **the crumb crust** with the beaten egg (must be a very thin layer).

Place in preheated 350 degree oven for 10 minutes. Cool until needed.

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